

BRUNCH

Shakshuka* N 17

TWO POACHED EGGS, LAMB SAUSAGE PATTY, GRIDDLED SPELT TOAST, GREEK FETA

Farmer's Plate* N 15

3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES, GRIDDLED SPELT TOAST
APPLEWOOD SMOKED BACON

Slow Rise Brioche French Toast* V/N 12

HIGHLAND SUGARWORKS MAPLE SYRUP
[HALF PORTION AVAILABLE FOR CHILDREN]

Jonah Crab Toast N 15

AVOCADO, GRIDDLED SPELT BREAD, PEA GREENS, HERB OIL
ADD FRIED EGG + 2

Winter Salad G/V 11

MIXED LETTUCES, TOASTED PEPITAS, CLEMENTINE, RADISH
FARMER'S CHEESE, MAPLE-CIDER VINAIGRETTE
ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7
ADD GRILLED FISH* +14

Crispy Brussels Sprout Tacos V/N/G 15

WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA
GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI

Fish of the Day* MKT

ASK YOUR SERVER FOR TODAY'S PREPARATION

Wagyu Beef Burger* N 18

APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR
ON A HOUSE-MADE ROLL WITH HAND-CUT FRIES OR PETITE GREEN SALAD
ADD FRIED EGG +2

Grilled Aged Cheddar Cheese N/V 14

WITH A CUP OF SOUP OF THE DAY

Soup, Special Salad & a Popover 16

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Fried Cauliflower

N/V/G/D
TAHINI-GARLIC-LEMON PUREE
TOASTED SESAME SEEDS
11

Grilled Sweet Potato

Baba Ghanoush
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Crispy Brussels Sprouts

N/V/G/D
RED MISO AIOLI, TOGARASHI, CHIVE
10

Soup of the Day

G/N/V
CUP 7
BOWL 10

DESSERTS

Rustic Apple Tart V/N 10

VANILLA BEAN ICE CREAM

S'more Tart N 10

MILK CHOCOLATE GANACHE, TORCHED MARSHMALLOW

Plate of Assorted Cookies and Candies V 10

KIFLI, JAM THUMBPRINT, PEPPERKAKER, CHOCOLATE-WALNUT DIVINITY
PISTACHIO TRUFFLE